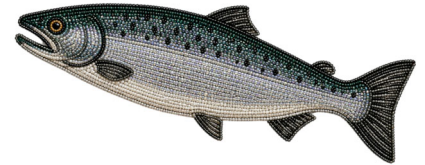




DONATING SALMON TO THE SENIOR CENTER

Help Feed Our Elders

Quyana for supporting our Elders through the gift of traditional foods.



The Dillingham Senior Center can accept salmon donations when they are handled and packaged according to Alaska DEC guidelines.

WE CAN ACCEPT

- Fresh salmon: whole, headed and gutted, freshly caught and properly chilled.
- Frozen salmon that was properly handled before freezing, frozen in food-grade packaging, and clearly labeled.

WE CANNOT ACCEPT

- Home-canned salmon
- Smoked salmon
- Dried salmon
- Fermented fish
- Home vacuum-sealed fish
- Fish showing signs of spoilage
- Fish that has not been properly chilled

HOW TO PREPARE SALMON FOR DONATION

Option 1: Whole fish — keep cold until delivery.

Option 2: Headed and gutted (preferred). Remove internal organs and gills, rinse clean, keep cold, and deliver promptly or freeze.

HOW TO PACKAGE SALMON

Fresh fish: clean food-grade bags, fish boxes, or coolers with ice. Keep at 41°F or colder.

Frozen fish: freezer bags, food-grade plastic wrap, or butcher paper.

Label packages with salmon species (if known), harvest date, and donor name.



CAN I FILLET THE SALMON?

Yes. Fillets may be accepted if processed cleanly, kept cold, free from spoilage, and packaged and labeled. Whole fish or headed and gutted fish are preferred.

DONATION CHECKLIST

- Is the fish healthy and fit for consumption?
- Was it kept cold after harvest?
- Is it whole, headed and gutted, or clean fillets?
- Is it packaged in food-grade materials?
- Is it labeled with harvest date?
- Is it free from spoilage?



QUESTIONS?

Questions before you donate? Call the Senior Center at (907) 842-1231. We are happy to help determine whether your salmon can be accepted before you make the trip.